



KNIVES AND FORKS may be had for the convenience of foreign patrons who may be unaccustomed to the use of chopsticks.

FRESH OR TOASTED BREAD is served to order for the convenience of foreign patrons. When ordering, please state whether or not butter is required.

A SURCHARGE OF 10% on all food and drinks is added to the bill in accordance with the general custom of Chinese restaurants.

PRIVATE DINING ROOMS represent a feature of this restaurant in which there are available:

- 3 rooms for parties of 16 to 20 persons
- 12 rooms for parties of 8 to 10 persons
- 9 rooms for parties of 6 to 8 persons
- 16 rooms for parties of 2 to 4 persons

The partitions of some of them are movable for conversion to bigger rooms accommodating parties up to 100 persons. The smaller rooms may be used for tea up to five p.m. For reservations please telephone No. 90280. In case of postponement, early advice will be appreciated. We cannot guarantee to hold a reserved room later than fifteen minutes after the time stated for the arrival of a patron or his guests, unless explicit notice of expected delay is received meanwhile.

OUR KITCHEN is open for inspection at any time on request. It is the largest of its kind, having a floor space of 4,000 square feet as against our dining room and lobby area of 10,000 square feet.

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SHARK'S FINS 魚翅類

Small order for party of 2 to 4 persons

Order No.		Price
1.	Shark's Fins with Minced Chicken	鷄蓉魚翅 \$
2.	Shark's Fins with Shredded Chicken	滑雞絲翅
3.	Shark's Fins with Boiled Chicken	燉雞魚翅
4.	Shark's Fins in Scrambled Eggs	炒桂花翅
5.	Shark's Fins (meat) with Brown Sauce	紅燒魚翅

"Shark's Fins" is the culinary name for the cartilages inside the fins of a shark. These cartilages are golden-brown in color, somewhat thicker than turnip in diameter, and are quite tender after repeated boiling and treatment. They are flavoured with concentrated chicken soup and cooked with such other ingredients as may be included in the dish. Noted for its high nutritious value, it is an indispensable dish in a formal dinner. More elaborate preparations of this dish appear in the Chinese bill of fare which will be explained when required.

BIRD'S NEST SOUPS 燕窩類

Small order for party of 2 to 4 persons

Order No.		Price
15.	Bird's Nest Soup with Minced Chicken	鷄蓉燕窩 \$
16.	Bird's Nest Soup with Diced Chicken	鷄丁燕窩
17.	Bird's Nest Soup with Pigeon Eggs	燕窩鴿蛋
18.	Bird's Nest De Luxe in Clear Soup	清湯官燕
20.	Bird's Nest in Sweet Almond Cream	杏露甜燕

"Bird's Nest" is a gelatinous substance found in and around the nests of swallows in the rocky, coastal regions of the South Sea Islands. It is derived from some kind of sea food which the birds carry to their nests as provision for future use in the period of feather-shedding. It is either in small bits or in filaments, being semitransparent, colorless and virtually tasteless. Flavoured with chicken soup, it is sometimes served without any accompaniment. Favoured times with poultry meat. Famous for its nutritious value it ranks as a principal dish in a dinner of any consequence. It is also prepared sweet for the purpose of a dessert.

POULTRY 家禽類

Small order for party of 2 to 4 persons

Order No.		Price
28.	Braised Chicken with Mushrooms	冬菇燉雞 \$
29.	Minced Chicken and Corn Porridge	鷄蓉粟米
33.	Chicken Fillet with Bamboo Shoots	筍炒雞柳
34.	Diced Chicken with Walnuts	核桃雞丁
35.	Diced Chicken with Almonds	杏仁雞丁
36.	Fried Chicken Cutlets	炸雞腿
39.	Chicken Curry	帶哩雞
40.	"Gold Coin" Chicken*	燒金鼓雞
41.	Roast Chicken and Ham	火腿燒雞
43.	Barbecued Chicken (large plate)	燒雞(大盤)
44.	Barbecued Chicken (medium plate)	燒雞(中盤)
47.	Shredded Chicken with Vegetable	炒雞絲
48.	Shredded Chicken with Green Pepper	青椒雞絲
49.	Barbecued Canton Chicken	燒皮廣雞 variable.
52.	Cold Chicken** (small plate)	油雞(小盤)
53.	Cold Chicken** (medium plate)	油雞(中盤)
54.	Cold Chicken** (large plate)	油雞(大盤)
59.	Braised Duck with Dried Vegetables	蒜泥八鴨
62.	Barbecued Duck	掛爐大鴨 variable, within \$
65.	Braised Duck with Mushrooms	冬菇燉鴨
66.	Braised Duck in Soup (en casserole)	陳皮燉鴨
68.	Sliced Duck with Ginger and Pineapple	薑芽鴨片
69.	Roast Duck** (small plate, served cold)	燒鴨(小碟冷食)
71.	Minced Pigeon and Bamboo Shoots	炒鴿粒

*This is a combination of alternate pieces of Hen, Chicken and Pork, cut to the shape of a Chinese coin, and roasted to a golden brown color.
**Meat cut with bones in Chinese style. Boneless meat supplied only on special order at extra charge of 25% over list price.

MISCELLANEOUS DISHES 雜類菜

Small order for party of 2 to 4 persons

Order No.		Price
86.	Beef Curry	鄧 鴨 牛 肉
87.	Beef with Oyster Sauce	爆 油 牛 肉
88.	Beef with Vegetable	蒜 苗 牛 肉
89.	Beef with Onion	洋 蔥 牛 肉
90.	Beef with Bamboo Shoots	筍 炒 牛 肉
91.	Sweet and Sour Pork* (boneless)	咕 咕 肉
92.	Sweet and Sour Pork Ribs	糖 醋 排 骨
93.	Shredded Pork with Vegetable	炒 肉 絲
94.	Shredded Pork with Salted Panlips**	大 頭 菜 肉 絲
95.	Shredded Pork with Green Pepper	青 椒 肉 絲
96.	Brasied Pork with Bamboo Shoots**	冬 菇 筍 蝦 肉
97.	Sliced Pork Fried with flour coating	酥 炸 肉 片
98.	Sliced Roast Pork with Vegetable	菜 園 炒 豬 塊
99.	Brasied Pork Balls with Vegetable**	紅 燒 肉 丸
100.	Fried Fish and Ham Cutlets***	鰱 魚 排 魚
101.	Fresh Mushrooms, Pan-broiled	乾 燒 鮮 蘑 菇
102.	Vegetarian's Dish De Luxe	羅 漢 上 素
103.	Fresh Mushrooms with Bamboo Shoots	筍 炒 鮮 蘑 菇
104.	Bamboo Shoots with Dried Mushrooms	筍 炒 冬 菇
105.	The Vegetarian's Dish	羅 漢 齋
106.	Bean Sprouts—Plain Sauté	清 炒 芽 菜
107.	Vegetable with Cream Sauce	奶 油 煎 菜
108.	Shredded Ecan Curd with Mushrooms etc.	干 絲 冬 菇 筍
109.	Soya Bean Curd with Mushrooms	磨 豆 腐
110.	Plain Green Vegetable in season	炒 青 菜
111.	Bamboo Shoots with Brown Sauce****	紅 燒 冬 菇

(Continued on next page)

*A very Popular Cantonese dish among foreigners.
 **Some style dishes which go very well with plain rice.
 ***With separate Sweet & Sour Sauce and Spiced Salt.
 ****This dish is best in Winter and Spring. Not recommended in Summer.

MISCELLANEOUS DISHES—Continued

Order No.		Price
167.	Shrimp Curry	筍 蝦 仁
168.	Shrimps*—Plain Sauté	清 炒 蝦 仁
169.	Shrimps with Green Peas	青 豆 蝦 仁
170.	Shrimp and Potato Salad	涼 拌 蝦 仁
171.	Fried Shrimp Balls	炸 蝦 丸
172.	Shrimps with Scrambled Eggs	蝦 仁 炒 蛋
173.	Diced Kidney with Shrimps etc.	什 錦 蝦 球
174.	Prawn in Sections, Brown Sauce	煎 大 蝦 球
175.	Prawn in Sections, Pan-broiled	乾 煎 蝦 球
176.	Fried Prawn Meat	香 滑 大 蝦
177.	Sliced Prawn Meat Sauté	炒 大 蝦 片
178.	Layer Prawns with Ham	繡 球 大 蝦
179.	Chop Suey	牛 公 雞 碎
180.	Omelet with Bamboo Shoots etc.	美 蓉 蛋
181.	Fried Giblets (without flour coating)	炸 脆 雞
182.	Chicken Liver with Bamboo Shoots	筍 炒 雞 肝
183.	Fried Chicken Liver	煎 雞 肝
184.	Fried Chicken Liver with Ham	蒜 泥 煎 雞 肝
185.	Frog's Legs	燒 田 雞 腿 variable,
186.	Frog's Legs with Bamboo Shoots	筍 炒 田 雞 腿 variable,
187.	Duck's Tongues with Mushrooms	蒜 扒 鴨 舌
188.	Duck's Tongues and Webs	鴨 掌 扒 鴨 舌
189.	Brasied Pigeon Eggs with Vegetable	炸 啤 啤 蛋
190.	Fried Shrimp and Meat Rissoles	炸 蝦 肉 餅
191.	Mixed Meat with Fried Bean Curd	肉 蓉 豆 腐

*Our Shrimps are noted for their freshness, big size and uniformity.

SUN YA RESTAURANT, LTD., SHANGHAI.

COLD DISHES 冷菜

Small order for party of 2 to 4 persons

Order No.		Price
52.	Cold Chicken* (small plate)	油雞(小盆)
53.	Cold Chicken* (medium plate)	油雞(中盆)
54.	Cold Chicken* (large plate)	油雞(大盆)
59.	Roast Duck*	燒鴨
94.	Spiced Beef	五香牛肉
110.	Meat and Shrimp Relish**	紅燒肉
227.	Assorted Cold Dish (small)	冷拼盒(小)
228.	Assorted Cold Dish (medium)	冷拼盒(中)
229.	Assorted Cold Dish (large)	冷拼盒(大)
230.	Assorted Cold Dish Special	特別冷盤
231.	Assorted Cold Dish ^{hazmat style} _{extra large}	五香蹄膀
232.	Chinese Ham	冷火腿
233.	Foreign Style Ham	洋式火腿
234.	Spiced Giblets	油燒肝
235.	Roast Sausage	燒紅腸
236.	Stuffed Pig's Feet	乳蹄
237.	Roast Pork (without skin and fat)	抽燒
239.	Spiced Pig's Tongue	油豬舌
240.	Spiced Pig's Tripe	油豬肚
241.	Larded Pig's Liver	油豬肝
244.	Dried Cantonese Sausage	香腸
247.	Home-made Pickles in season	月時鹹菜
248.	Preserved Eggs with Sweet Pickles	皮蛋蝦菜
249.	Preserved Eggs	皮蛋

*Meat cut with bones in Chinese style. Boned meat supplied only on special order at extra charge of 50% over list price.
**A diced meat and green pepper dish, with sauce of Soya Bean condiments that goes very well with rice.

SOUPS 湯類

Small order for party of 2 to 4 persons

Order No.		Price
68.	Braised Duck Soup (en casserole)	綠皮鴨湯
217.	Mushroom Soup (en casserole)	清湯冬菇
218.	Turtle Soup (en casserole)	燒鴨湯
219.*	Sliced Chicken Soup	雞片湯
220.	Vegetable Soup (thick)	蔬菜濃湯
221.	Vegetable Soup (clear)	蔬菜清湯
222.	Sliced Pork Soup	肉片湯
223.	Sliced Beef Soup	滑牛肉湯
224.	Sliced Fish Soup	魚片湯
225.	Egg "Flower" Soup	蛋花湯
226.	Salted Cabbage Soup	雪莉湯
235.	Melon "Casserole"	冬瓜盅 <i>variable</i>

*The casserole itself is edible, being made of a melon 6 or 7 inches in diameter and about 5 inches in height, and is intended for 1 to 2 persons. Filled with diced meat etc. it is steamed for several hours resulting in a delicious soup with the ingredients in full flavor. A summer dish available June to September. Price quoted at time of order, owing to abnormal market conditions.

RICE 飯類

Portion for 1 person, unless otherwise stated.

Order No.		Price
255.	Fried Rice à la Canton	廣炒飯
256.	Fried Rice (for party of 2 to 4)	廣炒飯半食
258.	Chicken Curry with Rice	咖喱雞飯
259.	Beef Curry with Rice	咖喱牛肉飯
261.	Rice with Shredded Chicken	雞絲飯
263.	Rice with Minced Pork	豬肉絲飯
264.	Rice with Minced Beef	牛肉絲飯
265.	Plain Rice, per bowl	白飯每碗
266.	Congee* (plain rice porridge)	白粥每碗

NOODLES 麵類

For party of 2 to 3 persons.

Order No.		Price
316.	"Yee Fu" Noodles	伊府麵
321.	Fried Noodles with Shredded Chicken	滑雞絲炒麵
322.	Fried Noodles with Shrimps	蝦仁炒麵
325.	Fried noodles with Shredded Pork	肉絲炒麵
326.	Fried Noodles with Sliced Beef	牛肉炒麵
327.	Fried Noodles—SUN YA SPECIAL*	新雅炒麵
334.	Curry Noodles with Shrimps	咖喱蝦仁麵
336.	Boiled Noodles with Diced Chicken	碼菜拌麵

NOODLES IN SOUP—Single Portions

302.	Shrimp Noodles	蝦仁湯麵
303.	Chicken Noodles	滑雞絲湯麵
305.	Plain Noodles in Superior Soup	上海清麵
306.	Pork Noodles	肉絲湯麵

* This dish has two different flavoring media: (a) Shrimps with Tomato Sauce, and (b) Shredded Chicken and Green Pepper with Cream Sauce.

DESSERTS 甜菜果品

270.	Sweet Almond Cream, per cup	杏仁露
271.	Sweet Lotus-Seed Soup, per cup	蓮子羹
272.	Sweet Bird's Nest Soup, per cup	燕窩甜湯
273.	"Eight Precious" Rice Pudding	八寶飯
276.	Ice Cream, per cup	冰激凌每杯
278.	Canned Pineapple, per plate	冰凍菠蘿
279.	Candied Peeping Dates, per plate	北干蜜棗
280.	Dried Liches (a delicious fruit)	荔枝乾
	FRUIT IN SEASON	應時鮮果

FISH AND OTHER SEA FOODS 海鮮類

Price variable according to size and season.

Mandarin Fish (桂魚). The famous fish of Shanghai.
Fried (boned), Sweet-Sour Sauce (Order No. 115 糖醋桂魚)
Fried (with bones), Sweet-Sour Sauce (Order No. 116 鮑魚桂魚)
Steamed, Clear Sauce (Order No. 117 清蒸桂魚)
Slad ("Sam Lai") (鱖魚). Obtainable only in April or May.
Steamed, Clear Sauce (Order No. 123 清蒸鱖魚)
With Brown Sauce (Order No. 125 紅燒鱖魚)
Yellow Fish (黃魚). A popular Chinese sea food.
In Brown Sauce (Order No. 131 紅燒黃魚)
In Sweet and Sour Sauce (Order No. 132 糖醋黃魚)
Pomfret (鱸魚). A good sea food with plenty of meat.
With White Sauce (Order No. 134 白汁鱸魚)
With Tomato Sauce (Order No. 135 茄汁鱸魚)
Smoked Pomfret (Order No. 136 煙鱸魚)

Shrimps (蝦). Our selection of this delicacy is noted for its big size, uniformity and freshness. When ordering, see items 167 to 173 on page 4.

Prawn (大蝦). A rich and delicious sea food. When ordering, see items 174 to 178 on page 4.

Turtle (鱉), In Soup (Order No. 218 燒黿)

Sea Crab (小蟹). Obtainable early Summer to Autumn. Best cooked whole and served in cut-up pieces.

Fresh Water Crab (毛蟹). A most delicious product of Shanghai, obtainable only in late Autumn. Best cooked whole and served whole. Crab meat (Order No. 206 炒蟹粉) may be served if desired.

G A M E 野 味 類

Price variable according to season

Quail (鹌 鴒 即 安 仁). Available Autumn to Spring.
Roast (Order No. 77 鵪 鶉 仁)
Minced, with Bamboo Shoots* (Order No. 78 炒 安 仁 粒)
In Slices with Bamboo Shoots (Order No. 80 荷 鈔 安 仁 片)
Woodcock (竹 鷄 . 野 沙 達). Available late Autumn to Spring.
Roast (Order No. 76 鴛 鴦 達)
In Slices with Bamboo Shoots (Order No. 82 炒 沙 達 片)
Partridge (鷓 鴒) Available Winter and Spring.
Roast (Order No. 75 鴛 鴦 鷓 鴒)
In Slices with Bamboo Shoots (Order No. 81 荷 鈔 鷓 鴒 片)
Pheasant (山 雞) Available late Autumn to Spring.
In Slices with Bamboo Shoots (Order No. 83 荷 鈔 山 雞 片)

BARBECUED SUCKLING PIG 燒 乳 豬

This is a spectacular and impressive item on the menu of a banquet de luxe. With the whole pig on the table, the beautiful crisp skin is eaten first. The dish is then removed for the carving of the meat and brought back as a conjunctive course. Owing to the conditions now prevailing in the producing districts, the price is variable according to the state of the market. Order should be placed one day in advance.

*This dish is sometimes eaten with lettuce in which the minced meat is wrapped up at the table, thus assuming the nature of a salad. Extra charge for gas-dried or imported lettuce when served this way, and such lettuce should be ordered in advance.

TABLE MEALS

For more or less formal parties of 8 to 10 persons.

Each Table Meal consists of:

Hors d'Oeuvres
Four Preliminary Dishes (Entrées)
Six Main Dishes
Noodles and Dessert
Price: \$, or \$ plus about 30% for "Extras."
More elaborate dishes with specially selected materials: Price \$ or \$.

SPECIMEN MENU FOR \$ *

Hors d'Oeuvre Varies

Entrées

Chop Suey Sautéed Shrimps
Sweet and Sour Pork
Mushrooms with Bamboo Shoots

Main Dishes:

Shant's Fins with Shredded Chicken
Sliced Partridge** Meat with Bamboo Shoots
Barbecued Duck
Mushroom Soup en casserole
Steamed Chicken, Brown Sauce
Fried Fish and Ham Cudlets

Entremets:

Noodles Rice Pudding

*Ten is served as a "Cover Charge" and there is also a surcharge of 10% on all food and drinks.

**Pigeon or Quail Meat will be used if Partridge is not available.

MENU IN SINGLE PORTIONS

Such a menu, used on special occasions, consists of:
Hors d'oeuvres, Five Hot Dishes, Choice of Rice or Noodles,
and Dessert. Price, without Shark's Fins, \$ per person;
with Shark's Fins, \$ or \$ per person, plus usual "Extras."

Specimen Menu, \$ Per Person

Hors d'Oeuvre Varies
Shark's Fins with Shredded Chicken
Shrimps—Plain Saufé
Stewed Partridge* Meat with Bamboo Shoots
Mushroom Soup
"Gold Coin" Chicken
Fried Rice à la Canton
Superior Soup (served with rice)
Sweet Dish

*Pigeon or Quail Meat will be used if Partridge is not available.

甜 雞 心	冷 拼 盆		大 茶 盆	冷 拼 盆	
清 燉 全 雞	清 燉 桂 翅	元 每 人	滑 雞 絲 炒 麵	滑 雞 絲 炒 麵	元 每 人
燒 金 錢 雞	清 炒 銀 仁	每 茶 價 定	八 寶 飯	八 寶 飯	每 茶 價 定
廣州炒飯	炒 鴨 片	單			單

TEA SERVICE

From legendary times, tea has been the national drink of China. Its popularity has made it more than just a drink: its use is of great importance in the customs and habits of the Chinese people.

Tea is used as a general beverage at all hours of the day. It is served in the Chinese style without milk and sugar. (These can be obtained at a small charge). In the Main Dining Room tea costs cents per person; in the Private Dining Rooms, it is cents per person. For certain special kind of tea leaves there is an additional charge of cents per person over and above the ordinary prices. Tea is invariably served with a Chinese meal, whether specifically ordered or not. The small charge for it may be compared to what is known in foreign countries as "Cover Charge."

Meat is the most important basis of Cantonese Light Refreshments, most of which are really snacks in the proper sense of the word. They come under two categories: meat-flavoured and sugar-flavoured. To avoid a tendency to undue richness, vegetables such as bamboo shoots and mushrooms are added. Many varieties of these refreshments are ready to be served from two to five p.m. For particulars, please see the Menu of Tea Specialties (茶樓食品單) which is in Chinese and English.

Situated in the heart of the Chinese business centre, amidst the department stores and big hotels, SUN YA is the rendezvous of the better class Chinese who come to the Restaurant to meet their friends and frequently, to transact their business over a cup of tea. Ladies find SUN YA a good place of rest when visiting or shopping at this part of the city.

WINE

No Chinese restaurant meal is complete without some Chinese wine of which three main categories may be mentioned:

1. The Shao-Hsing Wine (紹興酒) of the Yangtze Delta Region, which resembles Sherry in strength and flavour.
2. Cantonese Wines (廣東酒) which are of various strengths, some being quite mild and sweet in flavour.
3. Kiao-Liang Liquors (高粱酒) also known as "Dry White Spirits" (白乾酒), which come from the North and are something like Russian Vodka in strength and flavour.

Shao-Hsing (紹興酒) is undoubtedly the most popular wine in China. It is now the wine officially used in place of Champagne in ceremonies of the christening of ships and aeroplanes. A unique feature of this wine is that it is served warm. It has an exquisite, mellow flavour, agreeable to the majority of foreigners who generally acquire a fondness of it after a trial. The best Shao-Hsing wine comes from a city of that name in the Province of Chekiang.

All Chinese wines are served in pots—Shao Hsing (紹興酒) in units of about 1 pint and $\frac{1}{2}$ pint, and other Chinese wines in units of about $\frac{1}{2}$ pint. They may also be obtained in bottles.

A full line of Foreign Wines and Spirits of the best quality is kept in this Restaurant, in charge of an experienced bartender who is an expert in the preparation of Cocktails. For details please ask for the Wine List.

An up-to-date AMERICAN SODA FOUNTAIN is maintained on the ground floor of this Restaurant specialising in Soft Drinks, Ice Creams and Sundaes. For particulars please ask for the Soda Fountain Menu.

W. J. Alexander
B. A. T. Co
SHANGHAI

SUN YA RESTAURANTS, LTD.
NANKING ROAD ESTABLISHMENT
9 Blocks West of The Bund Telephone No. 90080
719 Nanking Road
SHANGHAI

BILL OF FARE
OF CHINESE DISHES
(Abridged Translation with Explanatory Notes)

新雅
粵菜館有限公司
簡譯英文菜譜
上海南京路七百十九號

All dishes are a la carte individually cooked
for each order, requiring 10 to 20 minutes
for preparation.

OUR NORTH SZECHUEN
ROAD ESTABLISHMENT
is at 534 North Szechuen Road
(Opposite Isis Theatre)

—WITH YOUR MEALS—

LION BEER

啤酒 獅牌

OBTAINABLE AT THIS RESTAURANT

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PRIVATE DINING ROOMS

They represent a feature of this restaurant in which there are:

10 rooms for parties of 8 to 10 persons
6 rooms for parties of 6 " 8 "
12 rooms for parties of 2 " 4 "

The partitions of some of the private dining rooms are movable for conversion to bigger rooms accommodating parties up to 60 persons. The smaller rooms have become quite popular as quiet places of relaxation during lunch hour, and may be used for tea up to 6.30 p.m.

When ordering reservation of a private dining room please state the time for which the room is required. Should there be any delay or postponement, please notify us by telephone (No. 90080) or by messenger. In the absence of such notice, we cannot guarantee to hold a reserved room later than fifteen minutes after the time stated for the arrival of the patron or his guests.

—◆—
A surcharge of 10% is added to the bill in accordance with the general custom of Chinese restaurants.

INTRODUCTION

China is one of the few countries in which eating still remains a fine art. Ample leisure at the disposal of the better classes combined with other contributory factors has helped to maintain the higher standard of the Chinese culinary art, which has been set up by famous epicureans of the past. But high standards in the home demand still higher standards in the restaurant, where eating is more in the nature of a treat than at an ordinary meal.

Much time and patience is required for the preparation of a Chinese meal. This is particularly true in the case of restaurant food, as each dish has to be cooked separately in the manner of an a la carte order in a Western restaurant. Even the various dishes of the usually long table d'hôte menu are cooked in this way. No other method would satisfy the Chinese. The advantages of such a method are universally recognized. Each portion is made just right, and is served immediately after cooking so that there is no loss of freshness or flavour, which is inevitable in the case of food cooked in large quantities to save labour, and cooked beforehand for the convenience of service. This is one of the reasons of the foreigner's fondness for Chinese food, though few are aware of the why's and wherefore's.

Another reason is its richness which, however, does not imply greasiness. It results from the liberal use of well-selected ingredients, principally fowl, in the preparation of the stock soup which is the basis of the many delicious sauces and gravies that form part of the majority of the dishes. In the Cantonese style of cooking, which is the one employed at this restaurant, no undue use of oil or fat is permissible. Good Cantonese food is rich and yet delicate in flavour. It might be compared to indirect electric lighting which produces profuse brightness without dazzling rays. This is well illustrated in a consommé called "Superior Soup" (上湯) which is worthy of a trial in appreciating the subtle niceties of the Cantonese cuisine.

Equally important to excellence in flavour is cleanliness. To this end, considerable attention and expense have been devoted. Our building was specially designed and constructed for the purpose of a modern Chinese restaurant with a kitchen noted as the largest, and, by far, the cleanest of its kind. No effort is spared to keep it in this state. It is open for inspection at any time.

As a rule Chinese food is pretty thoroughly cooked and served immediately after cooking. The sterilization thus accomplished makes it wholesome in all seasons. What few cold dishes we serve are handled with the greatest care combined with the advantages of an elaborate modern refrigeration system. While retaining most of the time-honoured customs, this restaurant is replete with modern amenities among which is air-conditioning.

HOW TO ORDER

Chinese restaurant food is prepared in portions intended for eight to ten persons in a more or less formal party called "Table Meal" (整桌菜), or for two to four persons in an informal party called "Small Party" (小酌).

TABLE MEALS—For a party of a sufficient number, the Chinese host usually orders by the "Table Meal" which consists of sixteen to twenty dishes. (See Specimen Menu on page 13) Some of them, if considered superfluous or undesirable to the Westerner, may be cut down and the saving utilized in a better menu. It is more advantageous to order in this manner than to order separately. Two to four dishes may be safely eliminated and the remaining number of dishes would still be sufficient for a substantial meal. Long experience with our large clientele of foreigners, enables us to submit menus suitable to their taste. It is respectfully requested that, where possible, such orders be given sometime beforehand.

SMALL PARTIES—For a party of two persons, a soup (page 8) and two or three other dishes with some rice are generally sufficient. For each additional person, one more dish would be about right. When the party consists of six or more persons, some of the dishes might be enlarged by what is called a "Double Order" (双份) which is twice the ordinary quantity.

As a comprehensive trial meal for small parties, the Menu of eight courses in Special Single Portions (每人每菜), described on page 13, is recommended. It is especially suitable for tourists or newcomers by reason of the greater ease in the handling of Chinese food in single portions.

FOR ONE PERSON—Reduce the number of dishes above recommended for a party of two persons, so as to meet individual requirements. The Menu in Special Single Portions (每人每菜), mentioned in the preceding paragraph, is also recommended for a comprehensive meal (See Specimen Menu on page 13).

FISH AND SEA FOOD are specialties for which the Cantonese restaurant is famous. Particulars will be found on page 10.

RICE (page 8) is served only when ordered. Plain rice is instantly available; but Fried Rice, which is flavoured with meat and other ingredients, is prepared as and when ordered, thus requiring a little time.

NOODLES (page 9) are sometimes used in place of rice. Taken alone or in conjunction with some *snacks* (点心), they are a popular light refreshment for an afternoon or supper party. They are also good for a light lunch. Noodles in Soup are available in bowls containing a single portion.

DESSERT (page 9) does not usually form part of a Chinese menu except in the case of more or less formal dinners. But it is gradually gaining in popularity as a supplement to an ordinary meal, and we have always on hand something sweet, as well as a good selection of fruits in season. Ice cream is available all the year round.

KNIVES AND FORKS, if preferred, may be had for the convenience of foreign patrons who may be unaccustomed to the use of chopsticks.

As stated elsewhere, the à la carte or grill room method of preparing Chinese food takes time. In spite of our unusually large staff (120 persons) and of all kinds of new methods to attain speed, some delay is unavoidable during rush hours, for which a little tolerance is requested. Perhaps it is a necessary evil which the Chinese would rather overlook than remedy at the expense of the fine flavour of their food.

SHARK'S FINS 魚翅類

Small orders for parties of 2 to 4 persons.

Order No.		Price
1.	Shark's Fins with Minced Chicken 鷄蓉魚翅	\$2.60
2.	Shark's Fins with Shredded Chicken 滑鷄絲翅	2.60
3.	Shark's Fins with Boiled Chicken 燜鷄魚翅	2.20
4.	Shark's Fins with Egg Omelet 桂花魚翅	2.20
5.	Shark's Fins (neat) with Brown Sauce 紅燒魚翅	5.00

An interesting description of this unique Chinese delicacy appears on page 17.

BIRD'S NEST SOUPS 燕窩類

Small orders for parties of 2 to 4 persons

15.	Bird's Nest Soup with Minced Chicken 鷄蓉燕窩	\$1.20
16.	Bird's Nest Soup with Diced Chicken 鷄粒燕窩	1.20
17.	Bird's Nest Soup with Pigeon Eggs 燕窩鴿蛋	1.20
18.	Bird's Nest De Luxe in Clear Soup* 清湯官燕	4.00
20.	Bird's Nest in Sweet Almond Soup** 杏露甜燕	1.00

*Bird's Nest is another unique Chinese delicacy on which a full description is given on page 13.

**To be ordered at least four hours in advance. This quality comes in filaments instead of fragments.

***This item makes a good dessert, and is also sold in portions of individual cups. (see page 9)

POULTRY 家禽類

Small orders for parties of 2 to 4 persons.

Order No.		Price
29.	Minced Chicken and Corn Porridge 鷄蓉粟米	\$.70
33.	Chicken Fillet with Bamboo Shoots 筍炒雞柳	1.20
34.	Diced Chicken with Walnuts 核桃雞丁	1.00
35.	Diced Chicken with Almonds 杏仁雞丁	1.00
38.	Fried Chicken Cutlets* 炸雞脯	1.00
39.	Curried Chicken 咖喱雞	1.20
40.	"Gold Coin" Chicken (See page 18) 鏡金銀雞	1.20
41.	Roast Chicken and Ham (Boneless) 蒜風燒雞	2.00
43.	Roast Chicken (Whole) 燒雞(每隻)	2.00
44.	Roast Chicken (Half) 燒雞(半隻)	1.10
47.	Boiled Chicken** 白切雞	2.20
59.	Stewed Duck with Dried Vegetables 蓮藕扒鴨	1.20
66.	Steamed Duck with Spice Sauce 五香蒸鴨	1.20
71.	Minced Pigeon with Bamboo Shoots 炒鴿梨	.70
233.	Spiced Pigeon (Served cold) 滷乳鴿	.40

SPECIALS

49.	BARBECUED CANTON CHICKEN*** (whole)	脆皮廣雞(每隻)	\$4.50
50.	BARBECUED CANTON CHICKEN (half)	脆皮廣雞(半隻)	2.50
63.	BARBECUED DUCK (See page 19)	脆皮填鴨	3.00

*Served with separate Sweet and Sour Sauce, and Spiced Salt.
**Cooked with Superior Soup for conservation of flavour.
***Imported alive from Canton, these chickens are noted for tenderness and flavour (See page 19 for full description).

MISCELLANEOUS DISHES

Small orders for parties of 2 to 4 persons.

Order No.		Price
87.	Beef with Oyster Sauce	蚝油牛肉 \$.50
90.	Beef with Vegetables	菜蔬牛肉 .45
91.	Beef with Onion	洋葱牛肉 .45
100.	Sweet and Sour Pork* (Boneless)	咕 咭 肉 .70
101.	Sweet and Sour Spare ribs	糖醋排骨 .50
155.	"Vegetarian's" Dish De Luxe (See p. 20)	蔬 菜 上 菜 1.40
157.	Bamboo Shoots with Mushrooms	笋炒冬菇 .80
159.	The "Vegetarian's" Dish (See page 20)	菜 蔬 菜 .70
160.	Vegetable Sprouts with White Sauce	清 菜 菜 .70
162.	Soya Bean Curd with Oyster Sauce	蚝油豆腐 .50
165.	Plain Green Vegetables	清炒菜蔬 .30
165.	Bamboo Shoots with Brown Sauce**	红烧冬菇 variable
168.	Shrimps—Plain Sauté	清炒虾仁 1.20
169.	Shrimps with Green Peas	青豆虾仁 1.00
171.	Fried Shrimp Balls (See page 20)	炸 蝦 丸 1.00
172.	Omelet with Shrimps	虾仁炒蛋 .80
174.	Prawn in Sections, Brown Sauce	煎大蝦球 1.00
175.	Prawn in Sections, "Dry-fried"	乾煎蝦球 1.00
177.	Prawn Meat with Chicken Liver	鸡肝蝦片 1.20
180.	Chop Suey (See page 21)	杂 菜 碎 菜 .80
181.	Omelet with Bamboo Shoot, etc.	菜 蔬 蛋 .60
183.	Fried Giblets	炸 脆 肝 .70
184.	Chicken Liver with Bamboo Shoots	笋炒鸡肝 .80
185.	Fried Chicken Livers (See page 22)	洋炸鸡肝 1.00
187.	Roast Frog's Legs (See page 21)	烧田鸡腿 1.50
190.	Duck's Tongues with Mushrooms	鲜菇扒鸭舌 1.50
194.	Whelk Meat with Chicken Liver	鸡肝响螺 1.80

*A very popular Cantonese dish among foreigners.
**This dish is best in Winter and Spring.

COLD DISHES 冷 菜

Small orders for parties of 2 to 4 persons.

Order No.		Price
227.	Assorted Cold Meats (Small)	什锦冷味(小盆) \$.60
228.	Assorted Cold Meats (Medium)	什锦冷味(中盆) .80
229.	Assorted Cold Meats (Large)	什锦冷味(大盆) 1.00
230.	Cold Chinese Ham (See page 19)	冷 火 腿 .80
231.	Spiced Chicken	油 油 鸡 .40
232.	Roast Duck	烧 鸭 .40
233.	Spiced Pigeon	油 乳 鸽 .40
234.	Spiced Giblets	油 脆 肝 .40
235.	Roast Sausage	烧桂火腿 .30
236.	Stuffed Pig's Feet	乳 蹄 .30
237.	Roast Pork (Without skin and fat)	猪 蹄 .25
239.	Spiced Pig's Tongue	油 猪 舌 .25
240.	Spiced Pig's Tripe	油 猪 肚 .25
244.	Cantonese Sausage (Served hot)	香 肠 .30
246.	Sweet Cantonese Pickles	广东酸果 .30
247.	Home-made Pickles in season	应时酸果 .20
248.	Preserved Eggs with Sweet Pickles	皮蛋酸果 .30
249.	Preserved Eggs	皮 蛋 .30
250.	Salted Eggs	鹹 蛋 .20
252.	Spiced Fish	辣 鱼 .25
253.	Vegetarian's "Ham" (Made of Bean Curd)	素 火 腿 .20

The above meats are packed in handy cartons accompanied with a bottle of sauce so that they may be taken out for home use.

SOUPS 湯類

Small orders for parties of 2 to 4 persons.

Order No.		Price
217.	Mushroom Soup 清燉冬菇	\$.80
218.	Turtle Soup 雞脚魚	.80
219.	Chicken and Mushroom Soup 草菇雞片湯	.60
220.	Superior Soup (A chicken consommé highly recommended)	.50
222.	Pork and Mushroom Soup 草菇肉片湯	.40
223.	Sliced Beef Soup 滑牛肉湯	.40
224.	Sliced Fish Soup 魚片湯	.40
225.	Egg "Flower" Soup 蛋花湯	.30
205.	Melon "Cup" 冬瓜盅	variable

*A delicious and unique Summer dish available June to September. Sufficient for 4 to 8 persons (See page 22).

RICE 飯類

Liberal portion for 1 person, unless otherwise stated.

255.	Fried Rice à la Canton 廣州炒飯	\$.30
256.	Fried Rice (For party of 2 to 3 persons) 廣州炒飯(半費)	.60
258.	Rice with Curried Chicken 咖喱雞飯	.50
259.	Rice with Curried Beef 咖喱牛肉飯	.40
261.	Rice with Shredded Chicken 燒油雞絲飯	.40
263.	Rice with Minced Pork 滑肉鬆飯	.40
264.	Rice with Minced Beef 牛肉鬆飯	.40
265.	Plain Rice 白飯	.05
266.	Plain Rice Porridge 白粥	.06

Fresh or Toasted Bread is served to order for the convenience of foreign patrons. When ordering please state whether or not butter is required.

NOODLES 麵類

For Parties of 2 to 8 persons.

Order No.		Price
321.	Fried Noodles with Shredded Chicken 滑雞絲炒麵	\$.75
322.	Fried Noodles with Shrimps 蝦仁炒麵	.75
323.	Fried Noodles with Prawn Meat 蝦片炒麵	.70
325.	Fried Noodles with Shredded Pork 肉絲炒麵	.40
325.	Fried Noodles with Sliced Beef 牛肉炒麵	.40
335.	Boiled Noodles with Shrimps 蝦仁拌麵	.70
336.	Boiled Noodles with Diced Chicken 雞羹拌麵	.70
NOODLES IN SOUP—Single Portions		
302.	Shrimp Noodles 蝦仁湯麵	.55
303.	Chicken Noodles 雞絲湯麵	.50
305.	Plain Noodles in Superior Soup 上海厚麵	.25
305.	Pork Noodles 肉絲湯麵	.20

Noodles are popular light refreshment for an afternoon or supper party. They are also good for a light lunch in which they may be supplemented with some Cantonese snacks (點心) or with some dessert. For dinner, noodles are sometimes taken in place of rice.

DESSERTS 甜菜果品

270.	Sweet Almond Soup 杏仁茶	\$.10
271.	Sweet Lotus Seed Soup 蓮子羹	.15
272.	Sweet Bird's Nest Soup 香露甜燕	.30
272.	"Eight Precious" Rice Pudding 八寶飯	.20
276.	Ice Cream, per cup 冰奶蓮(每杯)	.30
277.	Ice Cream, per packet 冰奶蓮(紙包)	.20
278.	Canned Pineapple 罐頭菠蘿	.25
278.	Candied Dates 蜜棗	.25
280.	Dried Lichee (A delicious fruit) 荔枝乾	.40
	Fruit in season 應時鮮果	variable

FISH AND OTHER SEA FOODS 海鮮類

Price variable according to size and season.

MANDARIN FISH (桂魚). The famous fish of Shanghai.
Fried, Sweet and Sour Sauce (Order No. 115 脆皮桂魚).
Steamed, Clear Sauce (Order No. 116 清蒸桂魚).
Steamed, White Sauce (Order No. 118 白汁桂魚).
SHAD ["SAM LAI"] (鱖魚). Obtainable only in April or May.
With Brown Sauce (Order No. 129 紅燜鱖魚).
Steamed, Clear Sauce (Order No. 128 清蒸鱖魚).
YELLOW FISH (黃魚). A popular Chinese sea food.
In Brown Sauce (Order No. 131 紅燒黃魚).
In Sweet and Sour Sauce (Order No. 132 糖醋黃魚).
POMFRET (鱸魚). A good sea food with plenty of meat.
With White Sauce (Order No. 134 白汁鱸魚).
With Tomato Sauce (Order No. 135 茄汁鱸魚).
SHRIMPS (蝦). Our selection of this popular food is noted for its big sizes, uniformity and freshness.
Plain Sautéed (Order No. 168 蒜炒蝦仁).
With Green Peas (Order No. 169 青豆蝦仁).
Fried Shrimps Balls (Order No. 171 炸蝦丸).
PRAWNS (大蝦). A rich and delicious sea food.
In Sections, with Brown Sauce (Order No. 174 煎大蝦球).
In Sections, "Dry-fried" (Order No. 175 乾煎大蝦球).
In Slices with Chicken Liver (Order No. 177 鴨肝蝦片).
TURTLE (海龜). In Soup (Order No. 218 燉海龜).
WHELK (鴨嘴). A shell fish of exquisite flavour.
In Slices, with Chicken Liver (Order No. 194 鴨肝鴨嘴).
In Slices, with Bamboo Shoots (Order No. 195 筍炒鴨嘴).
SEA CRAB (蘇水蟹). Obtainable early Summer to Autumn.
Best cooked whole and served in cut-up pieces.
FRESH WATER CRAB (毛蟹). A most delicious product of Shanghai, obtainable only in late Autumn. Best cooked whole and served whole. Crab meat may be served if desired.
(Order No. 206 炒蟹粉).

GAME 野味類

Price variable according to season.

QUAIL (錦雞, 野安仁). Available Autumn to Spring.
Minced, with Bamboo Shoots* (Order No. 78 炒安仁雞).
Roast (Order No. 77 燜安仁).
In Slices with Bamboo Shoots (Order No. 80 筍炒安仁片).
WOODCOCK (竹雞, 野沙連). Available late Autumn to Spring.
Roast (Order No. 76 燜竹雞).
PARTRIDGE (鶉鴉). Available Winter and Spring.
Roast (Order No. 75 燜鶉鴉).
In Slices with Bamboo Shoots (Order No. 81 筍炒鶉鴉片).
PHEASANT (山雞). Available late Autumn to Spring.
In Slices with Bamboo Shoots (Order No. 83 筍炒山雞片).
RICE BIRD (禾花雀). Available late Autumn.
Fried (Order No. 82 炸禾花雀).
Roast (Order No. 82A 燜禾花雀).

*This dish is sometimes eaten with lettuce in which the minced meat is wrapped up at the table, thus assuming the nature of a salad. Small extra charge when served this way.

BARBECUED SUCKLING PIG 燒乳豬

This is a spectacular and impressive item on the menu of a banquet *de luxe*. With the whole pig on the table, the beautifully crisp skin is eaten first. The dish is then removed for the carving of the meat and brought back as a conjunctive course. Price \$12.00 each. Order should be placed one day in advance.

TABLE MEALS

For more or less formal parties of 8 to 10 persons.

Each Table Meal consists of:

Four Cold Dishes (Hors d'œuvres)

Four Preliminary Dishes (Entrées)

Eight Main Dishes (with Shark's Fins
as the Principal Course)

Pastries, Noodles or Rice, and Fruit.

Price: \$25, \$30 and \$40, plus about 30% for "Extras."

(A specimen menu for \$30 is given on the next page.)

More elaborate dishes with Extra Large Shark's Fins, and
with Barbecued Suckling Pig: Price \$50 and \$60.

The above items make a long menu, but no longer than is
customary, and the Chinese go through it every day in their social dinners.
Variety, as a traditional feature in a meal of any consequence, has such
a strong hold in the minds of the Chinese, that it is almost unthinkable
for a host to cut down the number of courses, unless the menu consists
of exceptional dishes of high value—a policy sometimes adopted by
certain people as a special feature, and in order to save time. To the
majority, however, a menu of the regular length is still in vogue. As
the variety therein is fairly representative of everything in season, it
has the advantage of saving trouble in menu-planning. The average host
generally specifies a few of his favourite dishes and leaves the rest of
the menu to us to be matched with suitable items. This principle may
well be followed by foreign patrons.

CHINESE MEAL IN SINGLE PORTIONS

Such a meal, served on special occasions, consists of:
Hors d'œuvres, Five Hot Dishes, Choice of Rice or Noodles,
and Dessert (Pastry and Fruit.) Price, without Shark's Fins,
\$3 per person; with Shark's Fins, \$4, \$5 or \$8 per person, plus
the usual "Extras." A Specimen Menu for \$4 is given on the
next page.

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SPECIMEN MENU, TABLE MEAL FOR \$30*

Four Cold Dishes

Cold Ham Roast Duck

Sweet Pickles Spiced Sausage

Four Preliminary Courses

Fried Shrimp Balls "Gold Coin" Chicken

Chicken Fillet with Bamboo Shoots

Sliced Whelk Meat with Chicken Liver

Eight Main Courses

Shark's Fins with Shredded Chicken

Stuffed Quail, Fried Turtle in Soup

Spiced Duck with Taro Steam Pigeon in Soup

Barbecued Canton Chicken Vegetarian's Dish De Luxe

Fish with Sweet and Sour Sauce

Desserts

Noodles Pastries

Sweet Almond Soup Fruit in Season

*Tea is served as a "Cover Charge" (See page 14) and
there is also a surcharge of 10% on all food and drinks. (See
page 16).

SPECIMEN MENU IN SINGLE PORTIONS

Hors d'œuvres Varies

Shrimps, Plain Sautéed

Shark's Fins with Minced Chicken

Quail Meat with Bamboo Shoots

Duck's Tongues with Mushrooms

"Gold Coin" Chicken

Fried Rice à la Canton

Superior Soup (Served with rice)

Cantonese Pastries Fruit in Season

Price: \$4.00 per person plus the usual "Extras"

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TEA SERVICE

From legendary times, tea has been the national drink of China. Its popularity has made it more than just a drink; its use is of great importance in the customs and habits of the Chinese people.

Tea is used as a general beverage at all hours of the day. It is served in the Chinese style without milk and sugar. (These can be obtained at a small charge.) In the General Dining Room tea costs only ten cents per person; in the Private Dining Rooms, it is twenty cents per person. Tea is invariably served with a Chinese meal, whether specifically ordered or not. The small charge for it may be compared to what is known in foreign countries as "Cover Charge."

Meat is the most important basis of Cantonese "Pastries," which are really snacks in the proper sense of the word. They come under two categories: meat-flavoured and sugar-flavoured. To avoid a tendency to undue richness, vegetables such as bamboo shoots and mushrooms are added. Eight varieties of these pastries (four meat and four sweet) are kept ready to be served from 11 a.m. to 6:30 p.m. In addition, eight varieties of "Special Pastries" (four meat and four sweet) are also served at short notice. The price ranges from five to twenty cents per plate of two to four units. For particulars, please ask for the English translation of the Pastry Menu (英文點心單) which is changed weekly in the case of Special Pastries.

Situated in the heart of the Chinese business centre, amidst the department stores and big hotels, SUN YA is the rendezvous of the better class Chinese who come to the restaurant to meet their friends and, frequently, to transact their business over a cup of tea. Many foreigners are also making use of our tea service, and ladies find SUN YA a good place of rest after their shopping.

PERCOLATOR-MADE COFFEE of the best quality is also served at short notice. To avoid delay, patrons are requested to order Coffee a little in advance, as it is only made on order.

CHINESE RESTAURANT CUSTOMS: AN EXPLANATION

Upon the arrival of a guest, tea is served right away in conformity with the old custom prevailing at home and in any other place where a visitor is welcome.

Then come some hot towels which serve both as a napkin and as a medium to refresh the face. This custom originated in the North where the streets are often very dusty, and when it spread to the South, the towel was used more for its refreshing effect, than for the purpose of wiping off dust. It is a custom that defies the march of time, and so a system of modernization was specially devised by us whereby the towels, after having been once used, are machine-washed and sterilized, making them safe and hygienic. This unusual restaurant service is always open to the inspection of our patrons.

Orders for food are generally made out in writing from the lengthy Bill of Fare, which contains hundreds of dishes for all seasons. Owing to the elaborate process necessary for the preparation of Chinese food, it takes ten to twenty minutes for the first dish to appear on the table.

A Chinese menu often has two or more soups, which are served between the other courses. If there is only one soup, it is served along with rice. If preference is expressed, however, soup may be served first, as in the case of a foreign meal.

Fish is generally served as the last main course of a full menu. This is attributed to the character 餘 (pronounced yü) which has the same phonetic sound as the character 魚 (fish), and which means super-abundance, that is to say, a sign of providence, of having something to spare for the future.

Soy (Soy Bean Sauce 醬油) is used in place of salt at the table. It contains no spices and is served in small individual saucers. Table salt can be supplied, if preferred.

Condiments such as Mustard etc. are also served in little saucers, at a small charge. In a Cantonese restaurant such condiments, as well as Melon Seeds, form a separate business

operated for the benefit of the employees, for whom a surcharge of 10% on all food and drinks is also added to the bill in accordance with the general custom of Chinese restaurants. The additional "Cover Charge," which prevails in the better class Chinese restaurants, is made for tea on all occasions as mentioned under the caption of "Tea Service."

In the case of large parties in private dining rooms, the entertainment phase of restaurant dining is often accompanied by audible exhilarations in a game called "Hua Chuan" (掙拳) --- *Finger Guessing*—played by the diners, and in songs and music by "Sing Song Girls."

Finger Guessing is a game played by two persons at a time. Each uses one hand to designate a number by means of the fingers he stretches out—from 1 to 5 as the case may be—or to designate *zero* by means of his fist with all fingers clenched. Simultaneously with this action, each of the two players, in a loud voice, makes a guess of the total number of the outstretched fingers on the two hands concerned, it being understood that the finger action and the utterance of the guess be in synchronism. Whoever guesses aright wins, and the loser has to drink a cup of wine. The game becomes very exciting at times. A player is wont to challenge the whole party, playing one or more games with every person at the table. Others may follow in a similar fashion. An active player on such an occasion has to consume quite a number of drinks unless, as a real expert, he can outwit most of his opponents at the game. For a person who wishes to decline to play owing to lack of skill or experience, or to inability to stand alcohol in large quantities, a self-inflicted penalty of one drink is a polite excuse when his turn to play comes around.

A "Sing Song Girl" is a professional singer. She comes to a restaurant or other places of entertainment in response to a written note of call.* However, a Sing Song Girl is at liberty, not to respond to the call of a stranger without an introduction.

*In SUN YA, unlike other restaurants, the printed form of "Sing Song Girl Summons" (召請) is unavailable; blank paper may, however, be used as substitute.

Each singer has a musician of her own, a man who plays an instrument to the accompaniment of her song. A Cantonese singer sometimes plays her own instrument, singing at the same time. For every additional song an extra fee is charged by a Cantonese singer. A Soochow singer does not accept cash payment for her fee, according to the custom of her school of artistes. She does not always sing, for beauty is her principal attraction, which outweighs a good voice. A singer is often accompanied by a pretty maid, who is apt to be mistaken for a co-singer.

Modern Chinese are generally averse to the vociferous joviality of "Finger Guessing" and "Sing Song" as being essential features in the success of an entertainment. But they are yet unable to dispense with another custom, although it is not keeping with modern conditions. We refer to the necessity of the host of a party to pay an allowance, in lieu of food, to his guests' bodyguards, servants, chauffeurs, or rickshaw coolies who come along with them. These followers are not infrequently seen around the passageways of the restaurant awaiting payment of their "allowance" which is made by the restaurant for account of the host, a careful check being made to ensure bona fide claims.

SOME CHINESE DISHES DESCRIBED

SHARK'S FINS 魚翅. (Listed on page 4.)

"Shark's Fins" is the culinary name for the rows of cartilages imbedded in the flesh inside each fin of a shark. The fins are cured in lime and other preservatives at the places of production and are dried for shipment to the places of consumption.

After repeated boiling and treatment, the flesh gradually melts away, leaving the cartilages then tender and edible. *Tenderness is attained only through costly shrinkage.* The cartilages are golden brown in colour, somewhat thicker than vermicelli in diameter, and from one to eight inches in length. Before served they are flavoured with highly concentrated chicken soup and cooked with such other ingredients as may be included in the dish. In the more aristocratic styles of this dish, the

cartilages are served in bunches in their original, symmetrical formation—a condition requiring unusual excellence of raw material, and masterly skill in preparation.

Noted for its high nutritious value, Shark's Fins is an indispensable dish in a more or less formal dinner, and is popular also as an à la carte order.

BIRD'S NEST SOUP 燕窩. (Listed on page 4.)

"Bird's Nest" is a gelatinous substance found in and around the nests of swallows on the rocky and precipitous coastal regions of Indo-China and the South Sea Islands. The substance is derived from fish or other sea food which the birds carry to their nests as provision for future use in the period of feather-shedding. Some chemical change evidently takes place while being carried by the birds and during storage in their environments.

When prepared, it is either in small bits or in filaments. In the latter state it is much more expensive. Both are semi-transparent, colourless and virtually tasteless. It is flavoured with chicken soup, sometimes served without any accompaniment, and sometimes with poultry meat in one form or other.

Traditionally famous for its nutritive value, it ranks as a principal dish in a dinner of any consequence, and is also taken regularly as a restorative by some people.

"GOLD COIN" CHICKEN 燒金錢雞. (Listed on page 5)

This is a delicious Cantonese dish prepared *en brochette*. It is a combination of alternate pieces of Ham, Chicken and Pork, cut to the size and shape of a dollar, and arranged on a skewer for roasting over an open fire. The entire process is done by hand, involving much patience and skill. We alone in Shanghai can serve this dish *properly* at the short notice of fifteen minutes because of its regular demand from our clientele of connoisseurs.

Served *ex brochette* there is a hole in each combination suggestive of a coin of the old days, and the word *Gold* is a metaphorical derivation from the reddish brown colour of roast ham. Small pieces of bread form an accompaniment of this dish.

CHINESE HAM 火腿. (Listed on pages 5 and 7)

This delicacy has a fuller and more meaty flavour than foreign ham, due to a different method of curing which has certain delectable features entirely its own. It is not foreign-style ham made in China, but regular Chinese ham. Quality counts more in this than in perhaps any other article of food; good ham is available only in places specialising in good food.

Ham is an indispensable *hors d'œuvre* in a formal dinner, and is often used in an informal one, in both of which, incidentally, it is a practical indicator to the seat of honour. As the best of four cold dishes, already on the table before seating takes place, the idea is to have it within easy reach of the guest of honour. His seat is therefore the one directly in front of that dish. Fundamentally there are other determining principles, with which the position of ham (if on the menu) should, nevertheless, be in co-ordination, unless disregarded by the host for reasons of expediency, unconventionalism, etc.

BARBECUED CANTON CHICKEN 脆皮廣雞. (Listed on p. 5.)

Climatic influence, good breeding and good feeding are factors responsible for the general excellence of the Canton chicken. But it is carried further: in Canton there exist certain establishments of nation-wide fame where chickens are fed with special food and reared in special environments, for supply to people of discriminative taste.

Such chicken are noted for their tenderness and delicious flavour, and are brought *alive* to Shanghai only in limited numbers. Costing three times more than local fowls, they must be good before people are willing to pay the price, and go to the trouble of bringing them from such a great distance. They are easily distinguishable by the unusual smallness of their feet which are served with the meat as a mark of genuineness, according to a custom of the Cantonese restaurants in Shanghai.

BARBECUED DUCK 掛爐鴨. (Listed on page 5)

This is a dish unique in flavour and in the manner of serving. The skin is the all-important factor and is often the only part eaten. It is served first, cut to a convenient size with the ad-

jacent layer of fat when the duck is removed piping hot from the fire. Beautifully brown and crisp, it is eaten with some thin, plain pieces of pancake, seasoned at the table to suit individual taste, with some jam-like condiments, or with some soya bean sauce. Sometimes it is eaten also with a piece of raw Chinese onion.

The meat is served afterwards on a separate plate. It cannot very well be cut with the skin, as the meat is generally still underdone when the skin becomes brown in barbecuing. The skin and meat can be served together only in the case of an ordinary roast duck, which is cooked beforehand in a different way, and which we always have ready to serve at lower cost. In many restaurants the ordinary roast duck is served as a barbecued duck. It can easily be distinguished by the limpness of the skin which, in such a case, must be cut with the meat.

THE "VEGETARIAN'S" DISH 羅漢齋. (Listed on page 6)

Strictly speaking, this is a dish of the Buddhist monasteries. But in Cantonese restaurant cuisine, it is only vegetative in appearance and name, as it is flavoured with highly concentrated chicken soup to give it savouriness. This, combined with its basic plainness, makes it highly welcome to people satiated with rich food.

It is made of mushrooms, bamboo shoots, bean curd, etc., and other vegetables to give it a pleasing colour. In the Yangtze regions there is a similar, but less popular, dish known under the name of "Su Shih Chin" (素什錦). We have The "Vegetarian's" Dish in two styles:

Regular (羅漢齋 Order No. 153, Price \$0.70)

De Luxe (羅漢上素 Order No. 155, Price \$1.40)

For the latter, more and better varieties of mushrooms are used, the respective ingredients being arranged in symmetrical order on the dish. It makes a desirable item in a banquet menu as a touch of simplicity in a setting of lavishness.

FRIED SHRIMP BALLS 炸蝦丸. (Listed on page 6.)

This is a dish of refinement, being light and delicate in its savouriness. It is made of fresh-water shrimps, finely minced,

with nothing else but a little egg and starch as coagulating agency. The frying is done in a manner that leaves little or no trace of fat in the finished product. In this respect it is different from other fried food, and is easy of digestion. So is this variety of shrimp, as distinct from prawn and other shell-fishes of the sea.

As an appetizing change from a constant meat diet, it is a dish especially suitable to Western taste. Also good as a diversity when variety is a feature. Served with a little saucer of spiced salt for seasoning to suit individual taste.

CHOP SUEY 小炒碎. (Listed on page 6.)

Chop Suey is a Chinese dish better known in foreign countries than in China. Of the many stories of its origin, supposedly connected with the great Chinese Statesman Li Hung-chang and his visit to America, the following version appears to be the most plausible:—

Upon arrival at San Francisco late one night, after a long voyage on enforced foreign diet, he sent his servant to a restaurant for some Chinese food. Everything of importance had been sold. Some odds and ends were pressed into service, and a dish was prepared which turned out so satisfactory that it was served many times afterwards, and became famous as a result of his illustrious patronage.

Chop Suey means *Sundries* and *Fragments*. Consequently there are different ways of concocting this dish. Our recipe calls for Shredded Chicken, Pork, Mushrooms, Bamboo Shoots and Bean Sprouts, etc. This dish has a better flavour in China than in foreign countries, as each order is cooked separately instead of being prepared beforehand in large quantities.

ROAST FROGS' LEGS 燒田雞腿. (Listed on page 6.)

Here is a dish considered a great delicacy in China and France, the two leading nations of epicures. Lighter than meat, firmer than fish, and more delicate than poultry, it has the advantages of all the three without any of their defects. It is ideal both in flavour and in texture.

Prepared without the skin and roasted to a golden brown, it is also pleasing in appearance, surpassing many articles of food in this respect. Perhaps its one disadvantage is the rather prohibitive price prevailing in Western countries, which is a handicap limiting the popularity it deserves.

Imperfect knowledge is the only ground for prejudice against this delicacy, which is from a special variety of fowls living only in rice-fields. Available at more reasonable cost in China, a trial will convince any person of the truth of the above statements.

CHICKEN LIVERS 鷄肝. (Listed on page 6).

Here is another delicacy obtainable at reasonable price in China. But, to be good, the liver must be fresh and from healthy birds. This we can guarantee, as we use a large number of fowls which are delivered to us *alive* every day. Locally bred, they are free from disease and bad effects of shipment in large quantities from more distant places.

Animal liver has a medicinal value as a restorative for anemia in general and for pernicious anemia in particular. Preparations of liver, such as liver extract, are often prescribed by physicians not only as a remedy, but as a tonic as well. But even to people whose digestion is unimpaired, nothing is equal to its natural form, and chicken liver is the tenderest and most delicious of all livers.

It may be fried, without any accompaniment (Order No. 185 淨炸鷄肝); Sautéed, with Bamboo Shoots (Order No. 184 筍炒鷄肝).

MELON "CUP" 冬瓜盅. (Listed on page 8.)

The cup is made of a melon about 8 inches in diameter and 9 inches in height, and is intended for 4 to 8 persons. Filled with diced poultry, meat, ham, mushrooms, etc., it is steamed for several hours, resulting in a delicious soup combined with the ingredients in their full flavour. This is a popular summer dish, available about June to September.

WINE

No Chinese restaurant meal is complete without some Chinese wine of which three main categories may be mentioned:

1. Wines of the North (白葡萄酒) which are usually very strong, being somewhat like Vodka in flavour.
2. The Shao Hsing Wine (紹興酒) of the Yangtze Delta Regions, which resembles Sherry in strength and flavour.
3. Cantonese Wines (廣東酒) which are of various strengths, some being quite mild and sweet in flavour.

Shao Hsing (紹興酒) is, undoubtedly, the most popular wine in China. It is now the wine officially used in place of Champagne in ceremonies of the christening of ships and aeroplanes. A unique feature of this wine is that it is served warm. It has an exquisite, mellow flavour, agreeable to the majority of foreigners who generally acquire a fondness of it after a trial.

All Chinese wines are served in pints—Shao Hsing (紹興酒) in units of about 1 pint and $\frac{1}{2}$ pint, and other Chinese wines in units of about $\frac{1}{4}$ pints.

A full line of Foreign Wines and Spirits of the best quality is kept in this Restaurant, in charge of an experienced bartender who is an expert in the preparation of Cocktails. For details please ask for the Wine List.

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一清(汤清)二白(萝卜白)三红
(辣椒红)四绿(蒜苗绿)五黄(面
条黄),面粉采用北方一季麦磨
制而成。牛肉选用青藏高原特
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锅底		羊肉	10	鲜笋	3		
鸳鸯火锅	25	黄喉	10	菜心	3		
红味火锅	20	牛百叶	10	黑木耳	3		
白味火锅	20	黑毛肚	10	金针菇	5		
魔芋鱼火锅	38	鹅肠	10	绣针菇	5		
魔芋鸡火锅	48	腊肉	10	香菇	5		
滋补乌鸡火锅	48	鹌鹑蛋	8	香菜	3		
调味料		鱼饺	8	藕片	3		
川味一品香	3	鸡脯	8	生菜	3		
油碟	3	猪手	8	土豆	3		
川崎	3	猪肉片	8	豆苗	5		
沙茶	3	天丝板	8	菠菜	5		
特色鱼头		午餐肉	8	花菜	3		
净鱼头	25元/斤	泥鳅	8	青笋	3		
全鱼头	18元/斤	蹄筋	8	大白菜	3		
鱼身	10元/斤	带鱼	8	酸菜	3		
鱼肚	22元/斤	虾饺	8	魔芋	3		
鱼腰	15元/斤	凤爪	8	年糕	3		
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河虾	时价	贡丸	8	腐竹	5		
甲鱼	时价	蛋饺	8	百叶结	3		
毛蟹	时价	鲫鱼	8	黄花菜	5		
大王蛇段	时价	燕饺	8	海带结	3		
水蛇	时价	香肠	8	风味川菜			
牛蛙	时价	鸡毛菜	3	蹄花白肉	15		
昂刺鱼	时价	海白菜	3	夫妻肺片	15		
肥牛肉	15	冬笋	5	盐水鸡	20		
鲜尤鱼	10	平菇	3	酱鸭	24		
鱼片	10	冬瓜	3	目鱼大烤	32		
鳊段	10	豆腐	3	葱油海蜇	24		
鸭掌	10	豆腐干	3	成都凉粉	6		
鸡杂	10	冻豆腐	3	脆皮黄瓜	8		
狗肉	10	油豆腐	3	蜜汁莲藕	10		
猪脑	10	鸭血	3	红枣莲心	10		
猪肠	10	豆芽	3	水果色拉	12		
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川蜀川香川辣子
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大堂

Recently Shanghai Instituts of Supervision & inspdection on products Quality has inspected eighteen brand of draft beers, only three brands of draft beers are up to standard .The qualified rate is 16.67% Among nine brands darft beers produced in Shanghai ,only two brands are qualified. The qualified rate is 22.2% After inspection, it came to the conclusion that fest Beer won the best reputation among all the draft beers in Shanghai .

FEST BEER

新民晚报 解放日报 文汇报 上海食品报 报载

外滩啤酒总汇菲斯特生啤质量过硬

本报讯 爱喝鲜啤(俗称生啤)的消费者谨防受骗!这是市技监局最近对上海鲜啤市场抽验后提出的忠告。市技监局这次抽查的18种生啤基本上覆盖了本市市场的所有品牌,其中仅2种合格,合格率为16.67%。18种生啤中,合格的仅2种,合格率为22.2%。在抽查中,上海外滩啤酒总汇菲斯特啤酒以过硬的质量指标名列前茅。外滩啤酒总汇菲斯特啤酒坊从德国巴伐利亚引进微电脑设备安装在店堂,既能供顾客现场生啤生产过程,又能到理数据。其啤酒为国外十分流行的全麦芽酿制,不加任何化学添加剂,不过滤,因此口味醇厚,营养价值也高。市技监局今后将严禁假冒生啤出售,消费者亦可注意辨别:生啤一般不很透明,色泽也较深。

(折迅)

检 验 报 告

产品名称: 菲斯特啤酒
受检单位: 上海外滩啤酒总汇有限公司
检验类别: 委托检验

检 验 结 果 No.ZJ81-950604

序号	检验项目	标 准 要 求	实 测 值	检验结论
1	酒精度 (vol%)	≥3.3	4.0	合格
2	总酸含量 (g/100ml)	≤2.0	1.8	合格
3	总糖含量 (g/100ml)	≥2.0	2.8	合格
4	二氧化碳 (vol%)	≥0.1	0.8	合格
5	酒花浸出物 (g/100ml)	≥0.1	0.1	合格
6	大肠菌群 (个/100ml)	≤3	0	合格
7	细菌总数	≤1000	100	合格

上海市产品质量监督检验所

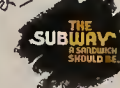
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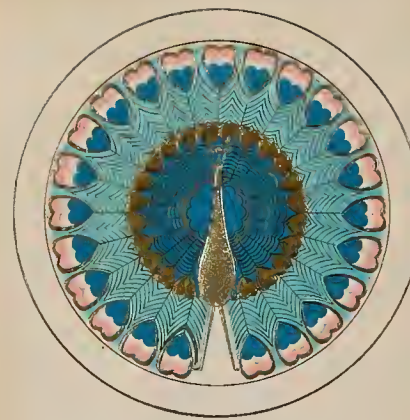
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菜单
Menu

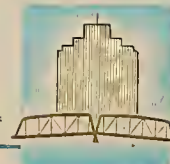
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串 灼 牛 仔 脆 皮 茄 子
海 参 锅 巴
春 椒 银 卷
青 枝 银 芽
明 枝 黄 鸭
荔 拉 丝 草 鱼
莲 蓬 芦 笋 汤
翅 桃 冻
西 瓜 盅
紫 雪 糕

COLD DISH FLOWER STYLE
FORS D' OEUUVRES
PLAIN SHRIMPS
VEAL BROCHETTES-CRISP EGGPLANT
SEA CUCUMBER WITH SIZZLING RICE
SPRING ROLLS
BEANS SPROUT WITH GREEN PEPPER
ROAST DUCK
YELLOW FISH WITH SWEET AND SOUR SAUCE
APPLE FRITTER PEKING STYLE
LILY CAPS WITH ASPARAGUS SOUP
WALNUTS MOUSSE
WATER MELON BALLS
ESKIMO PIE

1980. 8. 18.

上海大厦旅游夕厅





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M E N U		芽 单	
ASSORTED COLD DISH		花 兰 冷 盆	
HORS D'OEUVRE		八 小 碟	
SHRIMPS IN TWO COLOURS		明 虾 二 吃	
BEEF IN TOMATO SAUCE WITH MILK		茄汁牛肉片 炒鲜奶	
MINGED CHICKEN WITH CORN		鸡 茸 粟 米	
ROAST DUCK		烤 鸭	
SPRING ROLL		春 卷 黄 桥 烧 饼	
HUANGCHIAO SESAME GRIDDLE CAKE		满 星 素 烩	
ASSORTED VEGETABLES IN STARRY SKY PATTERN		柠 檬 边 鱼	
BREAM IN LEMON SAUCE		什 锦 火 锅	
HOT-POT		元 旦 旦 糕	
NEW YEAR DAY CAKE		冰 淇 淋 圣 代	
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SHANGHAI CHINA



Old Shanghai 1925



The Making of Club Chinois

To untangle the roots of the Club Chinois we must hop a paladin and journey back to the twilight years of the Qing Dynasty.

A time when the old Dowager Empress Ci Xi (慈禧太后) kept a reptilian grip on power and sustained the rule of the Manchus by means more foul than fair.

And, a time when dining was lavish, to say the least.

The culinary genius of the most skilled chefs took cooking beyond an art, almost to the intrigues of alchemy. They created meticulous morsels of the most impossible delicacy to please the most querulous noblemen of the High Court who were the only few fortunate souls privileged to savour these exquisite delights.

Amongst the chosen few who dined in this rarefied atmosphere was one Tan Zhong Jui (譚宗猷)- a remarkable man by any standards. Tan had taken the National exam in 1875 at the age of 27 and been ranked 'Bang Yan' (榜眼), or the second most intelligent man in the whole of the Middle Kingdom.



With this supressive achievement under his belt, he went on to enjoy a colour-
ful and celebrated career as the Dynasty's Senior Official. However, whilst
other noblemen bought property and land, the only other thing he ever got
under his belt...was his stomach. Tan's one joy in life was to eat and his epicurean
discernment became legend. The culinary culture he created was so excep-
tional that it soon became known as 'Cuisine of the Tan Mansion' (谭家菜).

Now, if patriarch Tan was exacting when it came to
cuisine, his son, Zhnan Qing (谭臻青), was almost maniacal.

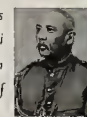
Coming into the world with a connoisseurs palate,
he was quick to adopt his Father's insatiable appetite for
culinary perfection...and then some. He went through several
wives in his quest for excellence, (in food, not flesh) before marrying Zhao
Li Feng (赵荔凤), from Canton. A plain and robust woman who's most
redeeming feature was the fact that she was regarded by all to be the best cook
in the whole of the Forbidden City.



In 1908 the ancient Empress Dowager's grip on
power finally slipped as did her grip on life and her
'Mandate from Heaven' was lost. Before she died,
however, she dispatched her emichs to dispatch her
imperial rival Guang Xu Emperor (光绪皇帝) who,
legend has it, died from poisoning the day before

she did, leaving her great nephew Pu-yi (溥仪) as her successor.
Unfortunately, patriarch Tan also slipped his mortal coil in the same
year, leaving his son to carry the torch for Tan cuisine.

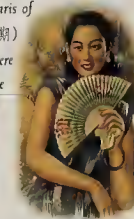
With the end of the rule of the Manchus afoot and China's
fate in the hands of the wily warlord Yuan Shi Kai
(袁世凯), Tan and his family moved to a small mansion on
Avenue Lafite in the safe and salubrious environs of
Shanghai's French Concession



Shanghai in the 1920's and 1930's was
a boom town. Foreign and domestic trade
flourished whilst its cultural advances
and an influx of western immigrants
made it the Paris of
the East. This was the 'Tea Session Era' (茶会时期)
and no serious business could be conducted anywhere



other than at the dinner table after the
almost ceremonial preparation and
imbibing of large quantities of tea
and other 'beverages'.



Tan saw this as an opportunity and determined to open 'the finest dining establishment in the whole of Shanghai'. Not wanting the embarrassment of a mere restaurant where he would have to suffer the indignity of serving those he did not wish to, he instead formed a club. A club open only to those whom Tan felt truly appreciated the finer points of culinary excellence. In return, Tan vowed to serve his members unmatched cuisine prepared from the finest ingredients, in the most magnificent manner. In fact, he asserted, if any detail of the food was not superb, his members would not have to pay.



As the site for his club, Tan selected an elegant building along Avenue Joffre (霞飞路), the prosperous and well known commercial street. In keeping with the 'Paris of the Orient' fervour and in appreciation of the sanctuary offered by the French Concession, he gave it a French name: Club Chinois. The calligrapher for the occasion was Tan's frequent patron the Gonçalo, Sima Ching Kai-shick, who wrote the Chinese characters (新华俱乐部) which in English means 'new China'.

新华俱乐部



And so, the stage was set. On August 12, 1925, Club Chinois opened its doors.

Because of Tan's culinary reputation and social status, the opening of his own eating establishment was eagerly anticipated by the elite of Shanghai. They were not to be disappointed. Membership of the Club Chinois became the most significant sign of success and those lucky enough to be honoured with this accolade flocked to the hallowed halls of epicurean excess in droves.

The list of members and guests included everyone who was anyone in Shanghai at the time. This was a time of great political turmoil in China as the Nationalists and the fledgling Communists struggled for power and much of the behind the scenes conspiring took place in the private confines of Club Chinois.

The key figure in all this, the 'Emperor without the Crown', was Du Yue-sheng (杜月笙), aka 'Big-eared' Tu, the boss of the feared Green Gang, the most powerful gang in China. He would dine regularly with 'Pock-marked' Huang Jiarong (黄金荣), the chief of detectives for the French Sureté and head of the Red gang, and the crippled banker, stockbroker and antiques dealer Zhang Jingjiang (张静江), known colloquially as 'Curio Zhang'.



It was this sinister group, along with H.H. Kung (孔祥熙), Chiang Kai-shek's finance minister and husband of Soong Ai-ling (宋美龄), who were to plot China's course for the years to come.



Whilst on the subject of Generalissimo Chiang Kai-shek (蒋介石), it is interesting to record that it was in Club Chinois that Chiang Kai-shek, at his usual corner table with his back to the wall, fortified by several glasses of Moët & Chandon Champagne, finally plucked up the courage to propose marriage to Soong May-ling (宋美龄). And, where Soong May-ling, softened by the superb Club Chinois Chicken with snow peas and chestnut sauce, not to mention her own fair share of Moët, finally accepted.



As the rest of China struggled, Club Chinois went from strength to strength. Tan's wife Li Feng ran the kitchens with military precision whilst paying and treating her chefs exceptionally well. Even to the extent of sending two of her most promising cooks to Paris to study under the renowned Escoffier so as to add a little French flair to the noble Tan Cuisine.

Tan's reputation for perfection never faltered and his success meant he could pick his clients.

When the then Premier of China, Wang Ching-wei (汪精卫), summoned the Club Chinois chefs to his house to cook a lavish dinner for his guests, Tan pointed out that he did not do outside catering.



Affronted, Wang insisted that Tan do as he asked, after a quiet word from Big-eared Tu, Tan begrudgingly agreed to prepare the food in his own Club Chinois kitchens and deliver it to Wang's house. Thus his principles were not compromised as this was not outside catering, merely take away!

In 1946 Tan's wife died and her faithful head Chef, Peng Chang-bai, took over her role in the kitchen. The Club Chinois carried on as usual until 1949 when the Communists arrived in Shanghai and the Club property was confiscated. Even with the loss of his Avenue Joffre premises and the Club Chinois, Tan's quest for fine dining was not to die. He remained at home, along with his favourite chefs and took to inviting friends to eat at his house.



Although, as times were hard, he did require them to pay for their meals which they were glad to do. As a way of saving face, Tan always insisted on keeping an extra place laid at each table and an empty chair so he could move around and sit with his 'guests', always remaining the perfect host.



These were to be the final days of the Club Chinois and in 1951 Tan died. His chefs, having lost their mentor, each went their own way. Peng, with others, opened 'Kang-Le' which proved to be very popular. So popular with Premier Chou En-lai (周恩来) in fact that he invited Peng and his team to set up the 'Tan Cuisine Restaurant' in the famed Beijing Hotel.

The noble art of Tan cuisine has lived on in a variety of establishments in Beijing and Shanghai over the years. Now, it comes to Singapore as the Club Chinois, once more.



The essence of Tan cuisine is the pursuit of perfection. For, as Tan himself would often say, "...perfection itself is not an end, merely the means to an end." Enjoy the Noble Art of Chinese Cuisine at Club Chinois, authentically prepared according to Tan's teachings and served in noble style.



CLUB CHINON PTE LTD
1 TANGLIN ROAD #02 18 ORCHARD PARADE HOTEL SINGAPORE 247505 TEL: 834 0660 FAX: 834 0550



CLUB CHINOIS

Modern Chinese Cuisine

CLUB CHINOIS - A LEGEND IN THE MAKING



The original Club Chinois was established in the fall of 1925 by the charismatic Nobleman, Tan Zhuan Qing. Located in the French Concession of the city, Tan's elite establishment quickly made a name for itself as a meeting point for the well-heeled, a Club for Culinary Connoisseurs where membership was by invitation only. Tan's driving philosophy was simple - only the finest food was to be served, and if you didn't like it, you didn't have to pay for your meal. As things would have it, no one ever took Tan up on that last offer....

Relive the grandeur of yesteryear at Club Chinois, Orchard Parade Hotel, Singapore. Club Chinois manages to elegantly combine the charm of Old Shanghai with Modern Chinese influences for a Contemporary feel all of its own. Since its inception on November 11, 1997, the restaurant has been attracting the same crowd of luminaries as its predecessor for the very same reason - cuisine par excellence.

WINE & DINE TOP RESTAURANT LIST SINCE 1998

WORLD GOURMET SUMMIT HOSTING VENUE SINCE 1998

SINGAPORE TATLER'S BEST RESTAURANTS GUIDE SINCE 1999

BEST WINE LIST (ASIAN) - WINE & DINE 2000

STAR RESTAURANT AWARD - TOP 50 RESTAURANTS

VISA PLATINUM PREFERRED DINING ESTABLISHMENT



With jazz music playing softly in the background and exquisite Wedgewood crockery sitting atop tasteful cream and jade tablecloths, the ambience at Club Chinois is definitely one of understated elegance.

2



For added intimacy, the restaurant also has 10 private dining rooms.

3



At Club Chinois, dishes are presented in the style of a fine-dining Western establishment - with the entire meal served course by course, and each dish presented as an individual portion.



Our hand-picked staff are also dedicated to every detail, and are committed to delivering the ultimate dining experience.



We combine a thorough understanding of
Classic Chinese cuisine with an inspired use of Western culinary
styles and ingredients in the creation of unforgettable
Modern Chinese dishes.
Scintillating Classic Chinese taste sensations that feature delightful
Western influences will charm even the most jaded palate.
Little wonder that Club Chinois has carved a reputation for being
the foremost name in Modern Chinese Cuisine.



At Club Chinois, we also appreciate how a good wine can take an
already perfect meal to a higher plane, and we know you do, too.
That is why our wine cellar boasts an impressive collection of both
Old and New World Wines, specifically chosen for their ability to
compliment the various tastes of our Cuisine.



Relieve yourself of work-week stress, and unwind with the whole family as you course languorously through our sumptuous a la carte buffet spread of over 60 dishes and 20 types of dian xin.

Brunch : 11:00am to 2:30pm (Saturdays & Sundays only)



Delight in Dian Xin at Club Chinois, and take a detour from the ordinary. Even the most jaded taste buds will be thrilled with such exquisite creations as the "Orange Duck Spring Roll with Tamarind Dip", "Siu Mai with Mushroom, Salted Egg Yolk and Spicy Capsicum Sauce", and the "Yabby Har Kao". As a hearty option for the hungry diner, our eight-course Dian Xin Lunch Menu is the perfect Dian Xin sampler.



In the Club Chinois kitchen, the creative juices are always flowing, the ideas brewing, and our Chefs are always busy cooking up something new. Our Sampling Menus feature inspired dishes dreamt up by our chefs, and change twice a week. Perfectly matched with a complimentary glass of champagne and another of wine, these set menus offer regular diners new choices all the time.



Our Banqueting Team at Club Chinois is also well equipped to handle all sorts of special occasion. Whether it be an unforgettable wedding celebration, or that important corporate seminar, they will take care of all the little details to make your event perfect.

For more information, pick up one of our banquet brochures, or contact our sales managers for more details.



DAILY

Breakfast : 7.00am - 10.30am
Lunch : 12.00noon - 2.30pm
Dinner : 6.30pm - 10.30pm

WEEKEND BRUNCH

Saturdays & Sundays : 11.30am - 2.30pm

Located at:
Orchard Parade Hotel
1 Tanglin Road #02-18
Singapore 247905
Tel: (65) 834 0660
Fax: (65) 834 0550
Email: clubchinois@tunglok.com
www.tunglok.com

Managed by the



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11:30 am to 2:30 pm

Enjoy a sumptuous feast featuring a wide variety of
freshly made Dim Sum, barbecue meat, congee,
noodles and mouth watering desserts



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与林小姐联系。





03 [餐厅风格各异]

南翔馒头店自1991年来经过三次改扩建，老店旧貌换新颜，步入该店，犹如踏上古朴典雅的游船。楼面为加工生产和外卖南翔小笼，二楼设四个餐厅“船舱厅”“长兴楼”“鼎兴楼”“瑞兴楼”风格各异，环境优美，座位舒适，凭窗眺望，园林风光和市井风貌映入眼帘，是都市观光旅游和美食享受的好去处。

Different Style Of Nanxiang Steamed Bun Restaurant
Nanxiang Steamed Bun Restaurant has been reconstructed and extended 3 times since 1991. The old restaurant has its new face now. It seems to get into an old and graceful pleasure boat when you step in the restaurant. The first floor is used as kitchen and for steamed bun taking out. On the second floor, there are 4 dining halls, named "Chuanfangting", "Changxinglou", "Dingxinglou" and "Ruixinglou" with characteristic decorations and elegant situation. Sitting on the comfortable seat, you will see both garden landscape and metropolis sight through the windows. It is quite a good place for travel and cuisine enjoyment.



04 [南翔馒头店海外店生意红火]

南翔小笼近两年走出国门，分别在日本（东京大本木、大阪、福冈）、韩国首尔、印度尼西亚、新加坡、香港、马来西亚等地开设分店。海外店铺生意红火，客人络绎不绝。已开设的海外店铺有助于南翔小笼更快地拓展到亚洲和世界的其他市场。南翔馒头店在不断开拓进取中尽显其诱人的魅力！



With the rapid development of Nanxiang Steamed Bun Restaurant, Several branches have been set up in Japan (Tokyo/Roppongi, Osaka, Fukuoka), Korea/Seoul, Indonesia, Singapore, Hong Kong, Malaysia ect. The business of overseas branches is getting good and fascinated by many foreign guests. The opened overseas branches will promote to broaden the market of Asian and the world. Nanxiang Steamed Bun Restaurant will be fascinated by more and more people!

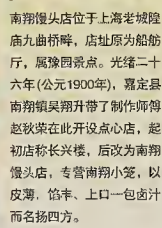


地址 (Add): 上海老城隍庙内豫园路85号
No.85 Yuyuan Road, Old Town God's Temple, Shanghai, China
订座热线 (Tel): 86-21-63554206, 63265265
营业时间 (Business Hour): 07:00-20:00

Nanxiang
Steamed Bun Restaurant



[南翔馒头店简介]



Hot Steamed Bun Restaurant
It is located at the side of Jiugu area in Shanghai. The original of the scenic spots of Yuyuan. In Naxiang Town of Jiading County. To set up a restaurant here. The first, then renamed Naxiang, utilized in steamed bun which was soft and delicious juice.

Famous People Taste Nanxiang Steamed Bur

